## Novefties Gelateria 2024



## we gelato



## VARIEGÓ ROSE DUE/2IN1

Preparation for flavoring ice cream and marbling and decorating with rose flavour and dried rose petals

## That's special:

O Sensual delight: Enhance your ice cream display with the flavour of roses and real rose petals - an elegant flavour journey that appeals to all the senses
$\bigcirc$ Versatile: Can be used as an ice cream paste and as a variegato for marbling
Only with natural flavours
$\bigcirc$ Free from gluten-containing ingredients according to the recipe*(according to Annex II of Regulation (EU) No 1169/2011)
O Free from palm oil according to the recipe*
O Vegan***

Art. No.: 3306666
Packaging: 3.0 kg in a bucket
Application: As an ice cream paste: $100-150 \mathrm{~g}$ or ready to use


## VARIEGÓ YUZU LEMON

Preparation for marbling and decorating with yuzu flavour and candied lemon peels

## That's special:

$\bigcirc$ Fruity freshness: The refreshing aroma of yuzu imparts a unique and exotic flavour to your ice cream creations
$\bigcirc$ With candied lemon peels for a delightful texture blend
$\bigcirc$ All-season all-rounder: Ideal for enhancing both milk and fruit-based ice creams
O Only with natural flavours
$\bigcirc$ Free from hydrogenated fats according to the recipe*
$\bigcirc$ Free from palm oil according to the recipe*
$\bigcirc$ Vegan***
Art. No.: 3306667
Packaging: 3.0 kg in a bucket
Application: Ready to use

## VARIEGÓ RASPBERRY

Preparation for marbling and decorating with raspberry flavour and raspberry pieces

## That's special:

$\bigcirc$ Fruity delight: Elevate your ice cream creation with a refreshing raspberry flavour that perfectly blends sweetness and freshness
$\bigcirc$ With raspberry pieces for a delightful texture mix
$\bigcirc$ Ideal for showcasing in the ice cream display and for marbling and decorating milkshakes, waffles, and more
$\bigcirc$ Only with colouring food
$\bigcirc$ Free from palm oil according to the recipe*
$\bigcirc$ Vegan***
Art. No.: 3306609
Packaging: 3.0 kg in a bucket
Application: Ready to use

## READY CREAM RICE PUDDING

Paste with rice pudding flavour and $16,6 \%$ rice grains

## That's special:

O A worldwide trend for your ice cream display: Exceptionally creamy and seductive
$\bigcirc$ With $16.6 \%$ rice grains for a fantastic texture blend
$\bigcirc$ Versatile year-round: From refreshing fruit variations in summer to warming spices in winter
$\bigcirc$ Free from hydrogenated fats according to the recipe*
$\bigcirc$ Free from palm oil according to the recipe*
$\bigcirc$ Vegetarian**
Art. No.: 3306606
Packaging: 1.5 kg in a can
Application: 1500 g of Ready Cream Rice Pudding,
2000 g of $3.5 \%$ whole milk, +200 g of Base Unica 100

## Recipes

## ROSE MAGIC


for one ice cream tray

| 2,610 kg | Whole milk, 3,5 \% fat |
| :---: | :---: |
| $0,675 \mathrm{~kg}$ | Cream, liquid |
| $0,450 \mathrm{~kg}$ | VarieGó Rose Due/2in1 |
| 0,315 kg | Sugar |
| $0,135 \mathrm{~kg}$ | Perfetta 50 |
| $0,113 \mathrm{~kg}$ | Dextrose |
| $0,113 \mathrm{~kg}$ | Skimmed Milk Powder |
| 0,090 kg | Dry Glucose Syrup DE 33 |
| 0,250 kg | VarieGó Rose Due/2in1 |

Mix all dry ingredients and stir well with the other liquid ingredients. Pasteurize the ice cream mix at $85{ }^{\circ} \mathrm{C}$ and freeze as usual.

Marble in the VarieGó.

## YUZU LEMON

for one ice cream tray

|  | $2,000 \mathrm{~kg}$ | Water |
| :--- | :--- | :--- |
| - | $0,675 \mathrm{~kg}$ | Cream, liquid |
| - | $0,450 \mathrm{~kg}$ | Capfruit Fruit Puree Lemon |
| - | $0,450 \mathrm{~kg}$ | Paste Kefir |
| - | $0,400 \mathrm{~kg}$ | Sugar |
| - | $0,225 \mathrm{~kg}$ | Dry Glucose Syrup DE 33 |
| - | $0,180 \mathrm{~kg}$ | Skimmed Milk Powder |
| - | $0,110 \mathrm{~kg}$ | Lyra 50 |
|  | $0,400 \mathrm{~kg}$ | VarieGó Yuzu Lemon |

Mix all dry ingredients and stir well with the other liquid ingredients. Freeze the ice cream mix as usual.

Marble in the VarieGó.

## RASPBERRY SOUL


for one ice cream tray
$\qquad$

| $2,900 \mathrm{~kg}$ | Whole milk, 3,5 \% fat |
| :--- | :--- |
| $0,800 \mathrm{~kg}$ | Cream, liquid |
| $0,350 \mathrm{~kg}$ | Paste Vaniglia Madagascar |
| $0,450 \mathrm{~kg}$ | Sugar |
| $0,150 \mathrm{~kg}$ | Perfetta 50 |
| $0,150 \mathrm{~kg}$ | Skimmed Milk Powder |
| $0,100 \mathrm{~kg}$ | Dextrose |
| $0,100 \mathrm{~kg}$ | Dry Glucose Syrup DE 33 |
|  |  |
| $0,400 \mathrm{~kg}$ | VarieGó Raspberry |

Mix all dry ingredients and stir well with the other liquid ingredients. Pasteurize the ice cream mix at $85^{\circ} \mathrm{C}$ and freeze as usual.
_ $\quad 0,400 \mathrm{~kg}$ VarieGó Raspberry
Marble in the VarieGó.

## RICE PUDDING AMARENA CHERRY


for one ice cream tray

| 2,000 kg | Whole milk, 3,5 \% fat | Mix the dry ingredients into the milk. |
| :---: | :---: | :---: |
| 0,200 kg | Base Unica 100 |  |
| 1,500 kg | Ready Cream Rice Pudding | Add Ready Cream Rice Pudding and stir. |
| 0,250 kg | VarieGó Amarena | Marble in the VarieGó. |



Find more recipes on our website - just scan the QR code.


* Despite the greatest care during production, unintentional cross contamination cannot be safely excluded. (Current production information can be found in our LMIV portal under https://foodinfo.martinbraungruppe.com/)
** Marked items are manufactured without ingredients of animal origin with the exception of egg, milk and honey products.
*** Marked items are manufactured without ingredients of animal origin.

The information refers only to the ice cream ingredients, not the ice cream made according to the basic recipe. Changes after the printing date cannot be ruled out.

Tel. +39 0302685611
www.cresco.it

## Martin Braun KG

Tillystrasse 17 30459 Hannover - Germany

